

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO GARLIC (2012) (English): Packed Mash Garlic



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
G.C.C STANDARDIZATION ORGANIZATION (GSO)

final draft

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PACKED MASH GARLIC

Prepared by:

Technical committee for food and agricultural products standards.

This document is a draft Gulf Standard circulated for comments, it is therefore, subject to Alteration and modification, and may not be referred it as a Gulf Standard, until approved by the Board of Directors.

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5 " foods and Agriculture sector " has prepared this gulf standard The Draft Standard has been prepared by *(State of Kuwait)*.

The draft Standard has been prepared based on relevant ADMO,International and National foreign Standards and references.

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No.(),held on / / H , / /

PACKED MASH GARLIC

1- Scope

This Gulf Standard Specifies requirements for packed mash garlic used for direct human consumption.

2- COMPLEMENTARY REFERENCES

- 2.1** GSO 9 " Labeling of prepackaged foods ".
- 2.2** GSO 1287 " Methods of Sampling of Prepackaged fruit and Vegetable products ".
- 2.3** GSO 21 " Hygienic Regulations for food plants and their personnel ".
- 2.4** GSO 244 " Methods of test fruits and Vegetable and their products – part 1 : Orgnoleptic Examination , Determination of net weight and drained weight, Space, Extrancons Matter and determination of Apparent Viscosity Head Defective Fruits ".
- 2.5** GSO 299 " Methods of test for Vegetables , fruits and their products , part II: Determination of Moisture , Total Solids Unsoluble in Alcohol , Total Ash , Calcium , Mineral Oil , Ascorbic Acid.
- 2.6** GSO 150 " Expiration periods of food products ".
- 2.7** GSO 382 , GSO 383 " Maximum Limits for pesticide Residues in Agricultural and food products – part 1 and part 2 ".
- 2.8** GSO 839 " Food packages – part 1 – General Requirements " .
- 2.9** GSO 988 " Limits of Radioactivity Levels Allowed in foodstuffs – part 1 ".
- 2.10** GSO 998 " Methods of Detection of permissible radionuclides limits food – part 1 : Gamma Spectrometry Analysis " .
- 2.11** GSO 1016 " Microbiological Criteria for foodstuffs – part 1 " .
- 2.12** GSO 1843 "Food Grade Salt".
- 2.13** Gulf standard to be adopted by the GCC for " Food additives"
- 2.14** GSO 323 " General requirements for transportation and storage of chilled and frozen foods.
- 2.15** GSO 20 " Methods for the determination of contaminating metallic elements in food stuffs " .
- 2.16** GSO 841 " Maximum limits of mycotoxins permited in foods and animal feeds- aflatoxins.
- 2.17** GSO 22 "Methods of test for coloring matter used in food stuffs ".
- 2.18** Gulf standard to be adopted by the GCC for methods of detection of aflatoxins permited in foods .

- 2.19** Gulf standard to be adopted by the GCC for methods for detection the pesticide Residues in Agricultural and food products .
- 2.20** Gulf standard to be adopted by the GCC for Maximum limits of residues hormones and antibiotics in food and agricultural products.
- 2.21** Gulf standard to be adopted by the GCC for methods of detection the Maximum limits of residues hormones and antibiotics in food and agricultural products.
- 2.22** Gulf standard to be adopted by the GCC for methods of detection of " Limits of Radioactivity Levels Allowed in foodstuffs.

3. DEFINITIONS

- 3.1** Pre- packaged mashed garlic :it is a product prepared from fresh undamaged garlic gloves which is subjected to peeling , milling and suitable heat treatment then packaged in a suitable container.
- 3.2** spoilage: the decomposition of fruits by bacteria or fungi, which affect the appearance or flavour or the nature of garlic .

4- GENERAL REQUIREMENTS

- 4.1** All the ingredient used in the manufacture of it must be in accordance with the standard specification relating to them .
- 4.2** Garlic cloves should be at suitable level of maturity .
- 4.3** Garlic cloves should be free from insect and fungal infections .
- 4.4** The product should be Free from foreign smell and/or taste
- 4.5** The product shall be uniform in colour.
- 4.6** The product should be free from skin , impurities, insect damage and fungal infections, according to Gulf standard mentioned in (2.4),
- 4.7** The product should be prepared, processed and prepack aged under sanitary conditions in accordance with Gulf standards mentioned in (2.3),
- 4.8** Permitted additives such as natural Vinegar and organic acids which are permitted may be added .
- 4.9** Natural or artificial color should not be added .
- 4.10** Salt maybe added in a ratio do not exceed 2.5%.
- 4.11** Flavour enhancers natural (natural garlic oil) may be added .
- 4.12** Antioxidants may be added according to Gulf standard food additives to be adopted .

5- Standards

- 5.1** moisture do not exceed 80% according to the Gulf standards mentioned in (2.5).
- 5.2** total ash content do not exceed of 3% calculated on dry weight.
- 5.3** total Ash dissolved in acid do not exceed of 0.1% .
- 5.4** Acidity not exceeding 1% calculated as citric acid, according to the Gulf standards mentioned in (2.5) .
- 5.5** Protein content not less than 3% (nitrogen \times 6.25).
- 5.6** Food additives shall be according to gulf standard that will be adopted by GSO mentioned in clause 13.2
- 5.7** The total number of bacteria not more than 10000 (ten thousand) cells / g and coliform group does not exceed the number of 20 cells / g (twenty), in according to the Gulf standards mentioned in (2.10) .
- 5.8** Product shall be free from pathogenic microorganisms and causing corruption
- 5.9** Product shall be free of E.coli bacteria .
- 5.10** Radiation levels in the product shall not exceed what is stated in the Gulf standards mentioned in (2.9).
- 5.11** Pesticide residues content shall not exceed what is stated in the Gulf standards mentioned in (2.7) "
- 5.12** The limits of heavy metals are in accordance to the Gulf standards mentioned in (15.2) .

6- PACKAGING

Without prejudice to what is stated in the Gulf standards mentioned in (2.8) the product shall be packed in suitable , clean , and hermetically sealed containers that will maintain the hygienic and the quality of the product .

7- SAMPLING

Samples shall be taken according to Gulf standards mentioned in (2. 2).

8- TESTING METHODS

Testing methods should be according to Gulf standards mentioned in 2.4 , 2.5 , 2.10 , 2.15 , 2.17, 2.18 , 2.19 ,2.21, 2.22 .

LABELLING

Without prejudice to what as stated in the Gulf standards mentioned in (2.1) "
Labeling of prepackaged foods "the following shall be declared on each package.

8.1 Name and type of product

8.2 net weight.

8.3 storage conditions.

8.4 Expiration periods for product according to the Gulf standards
mentioned in (2.6).

8.5 Recorded the country of origin in case of import and trademark and name of the
importer

REFERENCES

Egyptian Standard
(3274 PACKED MASH GARLIC)